

CHRISTMAS EVE

Menu

We are offering our Traditional Feast of the Seven Fishes
Ask your server for more information

APPETIZERS

- Seafood Trio for Two** - Fried oysters, calamari, smelts served with house made cocktail sauce and lemon wedges 24
Pairs with Fritz Zimmer Riesling crisp minerality and p notes enhance the freshness of fried seafood
- Buffalo Mozzarella Tower** - Stacked ripe tomatoes, roasted red peppers, prosciutto and Kalamata olives, drizzled with balsamic and extra virgin olive oil 24
Pairs with Rienzi Rosé a dry rosé balances the saltiness of prosciutto and the acidity of tomatoes
- Lobster Bisque Soup** - Rich and creamy lobster bisque with a touch of sherry 16
Pairs with Harken Chardonnay buttery texture and subtle oak complement the bisque's creaminess

CARNE

- Filet Mignon 8 oz** - Topped with melted gorgonzola in a Merlot demi-glace, served with roasted vegetables and potatoes 52
Pairs with Duckhorn Cabernet Sauvignon bold tannins and dark fruit balance the richness of beef and Gorgonzola
- Ribeye Steak 16 oz** - Topped with sautéed tri colored peppers and scallions in a Jack Daniel sauce, served with roasted vegetables and potatoes 52
Pairs with Santa Julia Malbec offers the structure and dark fruit notes to complement the ribeye
- Herb Encrusted Lamb Chops** - Served with creamy roasted garlic and herb labneh yogurt and fresh parsley orzo salad 54
Pairs with Elmo Pio Chianti earthy and herbal tones complement the lamb and yogurt's tang

LE PASTA

- Lobster Ravioli** - Sautéed with shrimp, crab meat, and a Sambuca cream sauce 44
Pairs with Rienzi Rosé dry aromatic and slightly herbal, balances the sweetness of shellfish and cream
- Rigatoni alla Vodka** - With Parma prosciutto in a vodka cream sauce and a touch of marinara 28
Pairs with CA' Donini Montepulciano medium bodied red with bright acidity to cut through the sauce's richness
- Melanzane Parmigiana** - Battered eggplant baked with marinara sauce, topped with fresh mozzarella over capellini 28
Pairs with Elmo Pio Chianti lively acidity and cherry notes complement tomato sauce and cheese

PESCE

- Shrimp and Scallops** - Served over sweet creamed corn and sautéed spinach 52
Pairs with Scarpetta Pinot Grigio crisp and floral, enhances the sweetness of corn and delicacy of scallops
- Broiled Lobster Tail 12 oz** - Stuffed with crab meat, served over creamy polenta with butter sauce and sautéed spinach 65
Pairs with Prosecco effervescence and acidity cuts through the richness of lobster and butter
- Stuffed Salmon** - Filled with crabmeat and asparagus, finished in a beurre blanc cream sauce, served with mashed potatoes 48
Pairs with Rienzi Chardonnay elegant and buttery, mirrors the salmon's texture and sauce
- POLLO & VITELLO**
Served with Penne Vodka with Prosciutto
- Anthony's Parmigiana** - Topped with vodka sauce, buffalo mozzarella cheese and fresh ricotta C 33 V 38
Pairs with CA' Donini Montepulciano medium bodied red with bright acidity to cut through sauce's richness
- Parmigiana** - Topped with marinara and mozzarella cheese C 27 V 33
Pairs with Sasso Di Sole Sangiovese medium bodied with bright acidity to complement tomato and cheese
- Marsala** - Mixed mushrooms in a Marsala wine sauce C 27 V 33
Pairs with Josh Reserve Pinot Noir earthy and soft, harmonizes with mushrooms and sweet Marsala
- Francese** - Egg-battered and finished with a lemon butter sauce C 27 V 33
Pairs with Lobster Reef Sauvignon Blanc crisp acidity and citrus notes balance the lemon butter sauce

A Blessed and Merry Christmas to all